

Claims

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Sub A
Sub C1

1. A process for the production of a frozen food product comprising ~~Anti-freeze peptides~~ AFP, wherein the conditions are chosen such that the ice-crystals in the product have an aspect ratio of more than 1.9.

2. A process according to claim 1, wherein the aspect ratio is from 1.9 to 3.0.

3. A process according to claim 1, wherein the conditions for influencing the aspect ratio are selected from the group of: rate of freezing, mobility of product during freezing, storage temperature and time, formulation of the product and nature and amount of AFPs and combinations thereof.

4. A process according to claim 1, wherein the frozen food product is a frozen confectionery product.

Sub C2
A
5. A frozen confectionery product comprising from 0.0001 to 0.5 wt% ~~Anti-freeze peptides~~ AFP, said product having an ice-crystal aspect ratio of more than 1.9.

26. A frozen confectionery product according to claim 5, wherein the aspect ratio is from 1.9 to 3.0.

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7. A frozen confectionery product according to claim 5, wherein the ~~Anti-freeze peptides~~ AFP preferentially binds to the primary or secondary prism planes of ice crystals.

Sub AY
8. Frozen confectionery product having a texture contrast, said product comprising discrete elements of a confectionery product of claim 5.

Sub C7
9. Frozen confectionery product according to claim 8, comprising thin ice-cream layers alternating with thin

Sub C7

~~water-ice layers, wherein the water-ice layers comprise from 0.0001 to 0.5 wt% of ^{anti-freeze peptides} AFPs, and have an ice-crystal aspect ratio of from 1.9 to 3.0.~~

Sub A2

~~10. Ice-cream mix suitable for use in the preparation of a frozen confectionery product of claim 5.~~

add C5

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